

## DOMESTIC.

**HOT LOBSTER.**—One lobster, 2 oz. butter, grated nutmeg; salt; pepper, and pounded mace to taste; bread-crumbs, two eggs. Pound the meat of the lobster to a smooth paste with the butter and seasoning, and add a few bread-crumbs. Beat the eggs, and make the whole mixture into the form of a lobster; pound the spawin, and sprinkle over it. Bake a quarter of an hour, and just before serving, lay over it the tail and body shell, with the small claws underneath, to resemble a lobster.

**BOILED ONIONS.**—Peel them, and boil them in equal parts of milk and water. When they are tender, take them up, drain them, and add salt, pepper, and butter to the taste. Do not put salt in the water they are boiled in, as that will curdle the milk, and cause a scum to settle on the onions.

**SAVOURY DISH.**—Melt  $\frac{1}{2}$  lb. good cheese in the oven; add half pint of broth or stock, pepper and salt to taste, a piece of ham or bacon, minced small, a little Worcester sauce, a sprig of thyme, and one of parsley. Let it boil five minutes, put it by till wanted, and strain it before serving.

**PLAIN PUDDINGS.**—Bread-crumbs put into a pie-dish with alternate layers of stewed apples and a little sugar, when baked makes an excellent pudding, the juice of the apples making the bread-crumbs quite moist.

**COLD MEAT AND HAM CROQUETS.**—Take cold fowl or cold meat of any kind, with a few slices of cold ham, fat and lean, chop together until very fine, add half as much stale bread grated, salt pepper, grated nutmeg, a teaspoonful of made mustard, one table-spoonful of ketchup, a small lump of butter. Knead all well together, make into small flat cakes (the yolk of an egg can be used to bind the ingredients, but it is not necessary). Brush with the yolk of a beaten egg on both sides, cover thickly with grated bread-crumbs, fry in a little lard or butter to a light brown. It is surprising how many of these croquets can be made from a very little cold meat and ham, and they are excellent.

**BAKED POTATOES.**—Potatoes are more nutritious baked than they are in any other manner, and they relish better with those who have not been accustomed to eat them without seasoning. Wash them clean, but do not soak them. Bake them as quickly as possible, without burning in the least. As soon as they are done, press each potatoe in a cloth, so as to crack the skin, and allow the steam to escape. If this is omitted, the best potatoes will not be mealy. They should be brought immediately to table.

**CORN-FLOUR PUDDING.**—Boil one quart of milk, then beat the yolks of four eggs with four table-spoonfuls of corn-flour and a little milk; stir into the boiling milk, let it boil up once, and turn into a pudding-dish; then beat the whites of the egg to a froth, and add four spoonfuls of white powdered sugar; cover the pudding with the mixture, and set it in the oven and brown lightly; flavour with vanilla, lemon, &c. The frosting is improved by adding a flavour to it.

**IMPERIAL RICE.**—Boil three table-spoonfuls of rice, picked and washed clean, in a pint of milk, with sugar to taste, and a piece of vanilla; when quite done, put it into a basin to get cold. Make a custard with a gill of milk and the yolks of four eggs; when cold, mix it with the rice. Beat up into a froth a gill of cream with some sugar and a pinch of isinglass dissolved in a little water: mix this very lightly with the rice and custard, fill a mould with the mixture, and set it on ice. When moderately iced turn it out, and serve with any jam, sauce, or fruit round it, such as strawberries.

**COLLEGE PUDDINGS.**—Take 8 oz bread-crumbs, 8 oz currants, 1 oz citron-peel, 1 oz orange-peel, a little sugar and nutmeg, three eggs beaten, yolks and whites separately, and a glass of brandy. Mix well, and shape them into ball; rub them over with egg, and roll them in flour. Fry a nice brown in boiling butter or lard, and drain them on blotting-paper. Or they may be put in a small moulds and baked in the oven. In either case, serve with wine or brandy-sauce.

**TAPIOCA PUDDING.**—Put three table-spoons of tapioca to soak over night in lukewarm water; in the morning, pour on this one quart of milk, and set it on the stove till it comes to a boil; add a pinch of salt, and four or five table-spoonfuls of white sugar, the yolks of three eggs, which, when you pour in, cools it, let it come to a boil again, or until it thickens, stirring all the time; then pour it in your pudding-dish; then beat the whites of the three eggs to a froth, add four table spoons of powdered sugar, and spread over the top; put it in the oven, and bake a light brown.

The LEAVES OF GERANIUMS are excellent for cuts where the skin is rubbed off, and other wounds of the same kind. One or two leaves must be bruised and applied to the part, and the wound will be cicatrized in a short time.

A GOOD lip-salve, useful for chaps, etc., is made of equal parts of almond or olive oil, and the best white wax; melt the latter in a clean gallipot, set at the side of the fire, then add the oil.

**GUM ARABIC STARCH.**—Take 2 oz fine white gum arabic, and pound it to powder. Next put it into a pitcher, and pour on it a pint or more of boiling water, according to the strength you desire; cover it, and let it set all night. In the morning, pour it carefully from the dregs into a clean bottle; cork it, and keep it for use. A table-spoonful of gum-water, stirred into a pint of starch made in the usual manner, will give lawns, white or printed, a look of newness to which nothing else will restore them after washing. It is also good, much diluted, for thin white muslin.

**CLEANING BRASS.**—Brass ornaments may be cleaned by washing with roche alum boiled to a strong ley, in the proportion of an ounce to a pint. When dry, it must be rubbed with fine tripoli.

**OATMEAL IN THE HOUSEHOLD.**—In Great Britain, children of all ranks are raised on an oatmeal diet alone, because it causes them to grow strong and healthful, and no better food can possibly be found for them. It is also quiet as desirable for the student as for the labourer, and for the delicate lady as for the hard-working sister; indeed, all classes would be greatly benefited by its use, and dyspepsia, with all its manifold annoyances, can be kept at a distance. Oatmeal is more substantial food, it is said, than veal, pork or lamb, and quiet equal to beef or mutton, giving as much or more mental vigor, while its great usefulness consists in one's not becoming weary of it, for it is as welcome for breakfast or tea, as is wheat or Graham bread. It can be eaten with syrup and butter as hasty pudding, or with cream and sugar, like rice. It is especially good for young mothers, upon whose nervous force too great a demand has been made, and they lose the equilibrium of the system, and become depressed and dispirited. Oatmeal requires to be cooked slowly and the water should be boiling hot when it is stirred in.—*Baldwin's Monthly*.

**HOW TO COOK AN OMELET IN A HAT.**—Inform your company that you are about to cook an omelet. You then borrow the best looking hat you can see among the audience, and while bringing it to the table, slip in, unperceived, a round tin dish, with a bottom exactly in the centre, the under part of which as it lies in the hat contains pancakes, and the upper part is intended to receive the mixture of flour, eggs, &c., which you have mixed up in a jar, and pour it into the hat, or rather into the tin dish, and while pretending to empty the jar, it is placed in the hat, and pressing its mouth over the sides of the tin dish, it lifts it out, batter and all, leaving only the pancakes.

**THE MAGIC THREAD.**—Soak a piece of thread in a solution of salt or alum, and affix to it a light wedding ring. Apply it to the flame of a candle, and burn it to ash, and it will, nevertheless, continue to support the ring.

**MAGIC BREATH.**—Put some limewater into a tumbler, and breath into it through a small glass tube. The fluid, which before was perfectly limpid, will gradually become white as milk. If allowed to remain at rest for a short time, real chalk will be deposited at the bottom of the tumbler.

**TO CHANGE A BLUE LIQUID INTO A GREEN.**—Pour a little of the infusion of violets into a wine glass, and add to it a few drops of a solution of potass or soda, and it will be changed into a beautiful green.

A NEW use for potatoes is mentioned in the *American Chemist*. By treating mashed potatoes with acidulated water containing 8 per cent sulphuric acid, and pressing and drying the material obtained, artificial meerschaum is now obtained having great elasticity, whiteness, hardness, and capable of being carved.

**HOW TO MAKE AN EGG DANCE.**—Boil an egg hard, and break off a little piece of the shell at either end; then thrust in it a quill filled with quicksilver, and seal at each end. As long as the egg is warm it will continue to dance.

A CHEAP and useful substitute for india-rubber is prepared by mixing a thick solution of glue with tungstate of soda and hydrochloric acid. A compound of tungstic acid and glue is precipitated which, at a temperature of 86 deg. to 104 deg. Fah., is sufficiently elastic to admit of being drawn out into very thin sheets. On cooling, this mass becomes solid and brittle, but, upon being heated again, soft and plastic.